

# DINNERLY



## Fan Fave Lebanese Lamb Flatbreads with Cucumber and Tomato



25 minutes



2 Servings

Layer pita breads with baharat-spiced lamb mince, then top with fresh cucumber and tomato for a quick and tasty Middle Eastern dinner!



## WHAT WE SEND

- 1 onion
- 1 tomato
- 1 Lebanese cucumber
- lamb mince
- 5g baharat spice blend
- 4 pita breads <sup>1,6</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 1 garlic clove
- 2 tsp olive oil
- 2 tbs tomato paste
- 1 tbs mayonnaise <sup>3</sup>

## TOOLS

- large oven tray
- baking paper
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

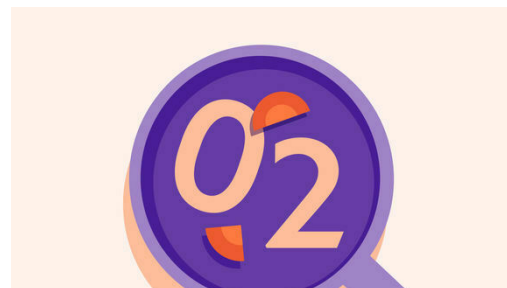
## NUTRITION PER SERVING

Energy 610kcal, Fat 26.6g, Carbs 54.6g, Proteins 35.3g



### 1. Prep ingredients

Preheat the oven to 220C. Line a large oven tray with baking paper. Thinly slice the **onion** into rounds. Cut the **tomato** and **cucumber** into 1cm chunks. Crush or finely chop **1 garlic clove**.



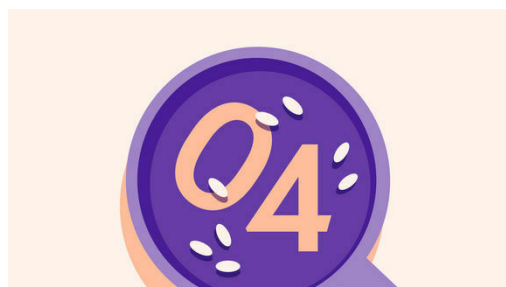
### 2. Cook onion

Heat **2 tsp olive oil** in a medium deep frypan over medium-high heat. Cook the **onion**, turning, for 2-3 mins until slightly softened. Remove from the pan.



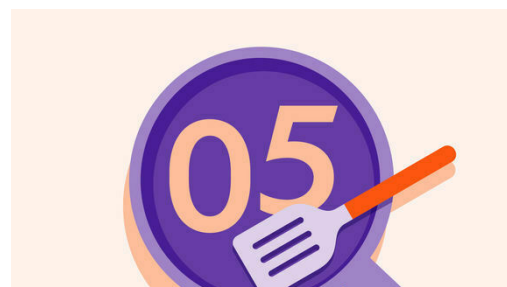
### 3. Brown lamb mince

Return the pan to high heat. Cook the **lamb mince**, **garlic** and **1 tsp baharat spice blend\***, breaking up the lumps with a spoon, for 3-4 mins until browned. Remove the pan from the heat.



### 4. Bake flatbreads

Put **2 pitas\*** on the lined tray and spread with **2 tbs tomato paste**. Top with the **lamb mince** and **onion**. Bake for 10-12 mins until the bases are crisp and golden.



### 5. Serve up

Meanwhile, put **1 tbs mayonnaise** and **2 tsp water** in a bowl, season with **salt and pepper** and stir to combine. Scatter the **tomato** and **cucumber** over the **flatbreads**, drizzle with the **mayo dressing** and enjoy!



### 6. Did you know?

Baharat is a Middle Eastern spice blend typically made of cloves, cumin, coriander and nutmeg. It adds warmth, sweetness and a savoury note to the dish. The word baharat means 'spices' in Arabic.